

# APPETIZERS

## Garden Salad \$13 <sup>gf</sup>

Fresh greens, house vinaigrette

## Caesar Salad \$14

Traditional homemade dressing, garlic parmesan croutons

## Wedge Salad \$15 <sup>gf</sup>

Iceberg lettuce, bacon bits, crumbled blue cheese & choice of blue cheese or ranch dressing

## Feature Soup \$9

Homemade fresh daily

## French Onion Soup \$13

Caramelized onions, double mozzarella

## Jumbo Shrimp Cocktail \$20

Served chilled w/ homemade cocktail sauce & lemon

## Brussels Sprout & Bacon \$13 <sup>gf</sup>

Sautéed w/ crispy bacon, onions, red & green bell peppers

## Baked Brie \$18

Topped w/ crispy bacon, toasted walnuts, served w/ sweet pepper jelly & crostini

## Jumbo Wings \$19 <sup>gf</sup>

Lightly dusted, served salt-n-pepper or hot

## Short Dry Ribs \$20

Our house specialty

## Calamari \$19

Lightly dusted, served w/ tzatziki

## Salt & Pepper Prawns \$19 <sup>gf</sup>

Sautéed w/ garlic, chili paste, julienne peppers & onions

# SALADS

## Cobb Salad \$26 <sup>gf</sup>

Grilled chicken breast, mixed greens, bacon, blue cheese, avocado, egg, dried cranberries, w/ ranch dressing

## Steak & Wedge \$32 <sup>gf</sup>

7oz Top Sirloin, iceberg lettuce, bacon bits, crumbled blue cheese, choice of blue cheese or ranch dressing

## Fresh Salmon Salad \$31 <sup>gf</sup>

Oven roasted, fresh greens, cucumber, tomatoes, red onion, dry cranberries, tortilla chips, house vinaigrette

**Blackened: Add \$1.00**

## Chicken Caesar Salad \$24

Romaine, creamy garlic dressing, croutons & parmesan

**Blackened: Add \$1.00**

# SEAFOOD

## Seafood Linguine \$28

Shrimp, scallops, clams, lobster meat, tossed in a creamy white wine sauce & arugula

## Lobster Mac & Cheese \$26

Lobster meat, béchamel, aged cheddar, mixed cheese, seasoned bread crumbs

## Classic Tacos

**Chicken- \$21**

**Shrimp- \$23**

3 tacos, coleslaw, mayo, guacamole in a corn tortilla, served w/ fries

## Fresh Salmon Fillet \$31 <sup>gf</sup>

Oven roasted, finished w/ garlic lemon herb butter, served w/ rice & vegetables

**Blackened: Add \$1.00**

# CHARBROILED STEAKS

The Baron serves only the best Alberta sourced Canadian 'AAA' steaks aged 28+ days. Our steaks are served with baked, mashed or twice baked potato & fresh vegetables.

**Top Sirloin** 7oz \$34 9oz \$38 (gf)

Lean & delicious

**NY Strip Loin** 10oz \$44 (gf)

**Gorgonzola Sirloin** 7oz \$37

Broiled to perfection topped  
Gorgonzola cheese

**Rib Eye** 10oz \$53 (gf)

**Filet Mignon** 6oz \$45 (gf)

## MAINS

**Half Rack Baby Back Ribs** \$27

Pork ribs, basted w/ BBQ sauce, served  
w/ fries & coleslaw

**Ground Sirloin** \$22

w/ sautéed onions, mushroom sauce, served w/ garlic  
mashed potatoes & fresh vegetables

**8oz Rib Eye Steak Sandwich** \$39

CattleBaron's famous Alberta sourced Canadian  
'AAA' rib steak, served on garlic toast w/ a twice  
baked potato

**Chicken Linguini Alfredo** \$24

Grilled chicken, white wine cream sauce, parmesan,  
chili flakes, & fresh arugula

**Blackened: Add \$1.00**

**Prime Rib Au Jus** 8oz \$38

Slow roasted for optimum tenderness, topped w/  
jus, w/ twice baked potato & fresh vegetables

**Breaded Veal** \$29

Pan fried golden brown, finished w/ mushroom sauce,  
garlic mashed potato & fresh vegetables

## BURGERS & SANDWICHES

**It's Greek to Me** \$18

Open faced chicken souvlaki, served w/ tzatziki

**The 'CB' Burger** \$19

Served on a brioche bun w/ lettuce, tomato, onion, dill pickle & fries  
**Add: cheese/ bacon/ mushrooms \$1.50 each**

**Quesadilla** \$20

Chicken, tomato, onion, red & green peppers, jalapenos, &  
mixed cheese in a flour tortilla, served w/ fries

**Ciabatta Grilled Chicken Club** \$20

Broiled chicken breast topped w/ mozzarella cheese, lettuce, tomato,  
red onion & smoked bacon, served w/ fries

**Beef Dip** \$22

Thinly sliced, served on a toasted baguette  
w/ au jus for dipping, served w/ fries & a tomato & cucumber  
**Add: mozzarella cheese/ sautéed onions \$1.50 each**

## SIDES

**Peppercorn Sauce \$6/ Garlic Cheese Toast \$10/ Sautéed Mushrooms \$10** (gf)

(gf) = *Gluten free available upon request*

*\*Please inform your server of any food allergies\**